

Dutch Oven Cooking

Are you sick of tinfoil dinners and omelets in a bag? Want to cook great food in a Dutch Oven but don't know how? Well here is your chance! Join us for a full day of outdoor cooking, great food and fellowship. We will be covering all aspects of outdoor cooking from planning to food storage and preparation with a focus on hands on use of the Dutch Oven from roasting to baking. We will provide the food and cooking supplies, but if you do have a cook kit, utensils or Dutch Ovens you are encouraged to bring them along. This hands on course is open to both older youth and adults. Lunch and dinner will be provided for a \$5 per person fee to help offset the cost of food.

Camp Cooking

A class on the basics of cooking at camp. This course will cover everything from menu planning, food preparation and storage prior to heading off to camp, to setting up a camp kitchen, dish washing methods and the safe use of stoves and fires. Several cooking methods will be demonstrated: foil dinners, pie irons, box ovens, and Dutch ovens. This hands on course is open to both youth and adults. Lunch and dinner will be provided for a \$5 per person fee to help offset the cost of food.